



FESTIVE FEASTS

Friday 29 November to Monday 23 December

£29.95 pp for 3 courses, 10% off Monday – Thursday

Starters

Blue Cheese & Chicory Salad, Served with Walnut & Honey & Mustard Dressing

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Lightly Spiced Parsnip Soup with a Hint of Coconut, Served with Warm Sourdough Bread

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Pork, Pistachio & Apricot Terrine Served with Carrot & Orange Chutney and Sourdough Bread

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Smoked Mackerel Fishcakes Served with Lemon & Dill Mayonnaise

Mains

Lamb Shank braised in Red Wine on a bed of Champ Mash, with Roasted Garlic, Seasonal Veg &

a Red Pepper & Olive Jus

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Roast Turkey with all the Trimmings

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Pan Seared Seabass Fillet with Sweet Potato Chips, Seasonal Veg

& a Burnt Butter & Caper Sauce

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Risotto Verde, Vegetarian Risotto with Kentish Asparagus, Petit Pois & Fresh Spinach

finished with Cream & topped with Micro Cress (V)

Desserts

Lemon Posset Served with Red Currents & Shortbread Biscuit

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Dolce de Leche Cheesecake with Honeycomb & Vanilla Ice Cream

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Christmas Pudding with Brandy Butter & Cream

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Cliffe Cheese Plate Served with Biscuits, Chutney & Fresh Fruit

Pre-order is essential, a £10.00 pp non-refundable deposit is required to confirm the booking.

Please see our Festive Menu Terms & Conditions for further info